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Natural antioxidants derived from seaweed material

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Natural antioxidants derived from seaweed have a high content of bioactive components with potential for improving oxidative stability of lipids in food systems. Furthermore, some of these compounds can be used as functional ingredients in skin care products, against aging and inflammation of the skin.

Seaweed cultivation is a rather new discipline in Denmark, and the utilization potential of the biomass is being studied. In a new research project the value chain from seaweed cultivation to final product will be investigated and implemented. In this project bioactive compounds from the seaweed biomass are extracted and high value products for the food and cosmetic industry are developed. The poster will contain the background and aim of the work and preliminary results on antioxidants derived from seaweed.